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## Join Cookbook Author Gina Stipo For Tutto Toscana Gourmet Dinner April 16 And 17

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UNH Gourmet Dinner

Apr 5, 2010

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DURHAM, N.H. – The University of New Hampshire will host six courses of Tuscan cuisine at two Gourmet Dinners in April.

Organized by the hospitality management students at the Whittemore School of Business and Economics, "Tutto Toscana" gourmet dinners will be held Friday, April 16, and Saturday, April 17, 2010, at Stillings, 20 Ballard Drive, beginning with a cocktail hour and aperitivo at 6 p.m. and dinner to follow.

Gina Stipo, author of the cookbook "Ecco La Cucina," will appear as a guest chef at Tutto Toscana. The author will work in the kitchen alongside hospitality management students. She will sign copies of "Ecco La Cucina" available for sale during the cocktail hour.

"Everything Tuscan" will feature six of Gina Stipo's recipes made with authentic and local ingredients. The theme is representative of Gina Stipo's life in Tuscany as well as her versions of traditional Tuscan fare which are featured in her latest cookbook. Stipo lives in Siena, Italy where she teaches cooking classes that are focused on the rich culinary traditions and local flavors of Tuscany.

Wine pairings will be provided by Banfi Vintners and beer by Smuttynose Brewing Co.

"This is going to be one of the most unique dinners UNH Hospitality has created. We students are privileged to be working with a genuine talent such as Gina Stipo and are excited to present this event to all who wish to share in the experience" said Christopher Chiappa, marketing manager for Tutto Toscana.

Students have six weeks to plan and execute the dinner, and take on real-world, executive management positions in the process, including general manager, chief financial officer, front of the house manager, executive chef, human resource director, and director of marketing.

Tickets for Tutto Toscana are \$50 per person and may be purchased online at <http://www.wsbe.unh.edu/gourmetdinner>.

The UNH Department of Hospitality Management combines business fundamentals as well as classes geared toward the service industry sector. Hands-on education proves to be a strong and integral part of the experiential and academic curriculum. The department also offers the first-ever EcoGastronomy Program, which integrates UNH's strengths in sustainable agriculture, hospitality management, and nutrition to offer a unique academic program emphasizing the interdisciplinary, international, and experiential knowledge that connects all three fields.

The University of New Hampshire, founded in 1866, is a world-class public research university with the feel of a New England liberal arts college. A land, sea, and space-grant university, UNH is the state's flagship public institution, enrolling more than 12,200 undergraduate and 2,200 graduate students.

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